



DUCK RAGU

Difficulty: Easy
Serves: 4
Prep: 15
Cooking: 1 hour 45 minutes



INGREDIENTS

4 Luv-a-Duck Roast Duck Legs
3/4 cup Luv-a-Duck Duck Stock
2 tbsp Luv-a-Duck Duck Fat
1 brown onion, diced
1 clove garlic, crushed
1 carrot, diced
1 celery stalk, diced
2 tsp thyme leaves
1/2 cup red wine
400g can chopped tomatoes
2 tbsp tomato paste
375g fettuccine pasta
Shaved Parmesan cheese, to serve

METHOD

1. Heat duck fat in a large heavy base saucepan. Add duck legs in two batches, skin side down, and cook until browned all over. Transfer to a plate.
2. Add onion, garlic, carrot, celery and thyme and cook for 5 minutes or until starting to brown. Pour in wine and simmer for 2 minutes. Return duck legs to pan. Add tomatoes, tomato paste, stock and bring to the boil. Reduce heat to medium-low and cook, covered for 1 1/2 hours or until duck falls away easily from the bone. Using tongs, remove the duck legs and roughly shred. Return meat to sauce and discard bones.
3. Cook pasta in plenty of boiling water until al dente. Serve with duck ragu sauce and shaved Parmesan.